



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED HEILIGENSTEIN ^{ÖT} ZÖBING RIESLING 2017 KAMPTAL DAC

TASTING NOTE

Typical of its origin, the nose is spicy and fruity at the same time, lots of wild herbs, dried pineapple, pink grapefruits, some candle wax, cool and almost restrained; refreshingly juicy palate with unpretentious fruit flavors, again displaying grapefruit aromas, slightly tangy, smooth refined finish.

Peter Schleimer

12,5 Vol %, large oak cast / stainless steel
Biodynamic according to Respekt – AT-BIO-402

THE VINEYARD SITE

The terraced south and southwest facing slope has a unique geological history that has been preserved in this particular area. The outcropping bedrock consists of a reddish-brown sandstone with a high feldspar content, coarse conglomerates, and minor siltstone. These sediments formed approximately 250 - 280 million years ago under arid conditions, in lakes, ponds, and ephemeral rivers. The rocks contain fossilized plants and gravels with clasts of volcanic rhyolites. Loess is only preserved in a few locations, within shallow depressions.

WINEMAKING

Harvest end of September. Whole bunch pressing, fermentation without temperature control and using only natural yeasts with maturation occurring in both stainless steel tanks and large oak barrels. The wine rested on the lees until middle of June prior to bottling at the beginning of August and release in September 2018.

VINTAGE 2017

The growing season was both gripping and turbulent in the 2017 vintage. It started out with the coldest recorded temperatures for a January in the last 30 years. It was also very dry. In February, the weather suddenly became surprisingly warm, and this was followed by a mild March, leading to an early budbreak. In April, it cooled down considerably and during the second half of the month, it was unpleasantly cold. The chilly conditions in April curbed the accelerated burst of growth gained over the previous fortnight. This in turn led to a remarkably mild May. In the month of June, temperatures climbed steadily upwards, culminating in three solid weeks of sunshine and heat. This was to be short-lived, as July was uncommonly mild, coupled with unexpected rainfall. We started to pick the grapes early and the harvest was practically over during the first week of October. Our Grüner Veltiner wines display bright sappy characters and wonderful spiciness. The Rieslings show impressive precision and freshness. A lively vintage, which has produced lively and remarkable wines.

Available formats: 0,75 l / 1,5 l / 3,0 l / 6,0 l



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